

LINE & LURE

SEAFOOD KITCHEN & TAP

PACIFIC NORTHWEST FRESH

LIVE MUSIC

APPETIZERS

CRISPY CALAMARI & LEMON

Peppadew peppers, harissa dipping sauce 15

JUMBO LUMP CRAB CAKES

Roasted corn elote slaw, togarashi aioli, cilantro, lemon vinaigrette 18

COCONUT SHRIMP

Toasted coconut, sweet Thai chili sauce, lemon aioli 13

SPINACH, ARTICHOKE, & CRAB DIP

Jumbo lump crab, house-fried tortilla chips 14

LINE & LURE OYSTER SHOOTERS

Fresh oyster shooter, chipotle-lemon cocktail sauce 2.50 each

STEAMED CLAMS & MUSSELS

Fresh herbs, white wine, butter, Parmesan crostini 16

PEEL & EAT SHRIMP BUCKET

Straight from the Boil, Old Bay seasoning, lemon, chipotle cocktail sauce
Full pound 24
Half pound 13

SOUPS & SALADS

PACIFIC NORTHWEST CLAM CHOWDER

Our award winning clam chowder topped with, brown-buttered oyster crackers 7/9

SEAFOOD WEDGE

Poached lobster, jumbo lump crab meat, Oregon Bay shrimp, baby iceberg lettuce, tomatoes, corn, bacon, queso fresco, avocado-red wine dressing 20

LINE & LURE CAESAR SALAD

Vella Dry Jack & honey dressing, garlic croutons, Parmesan crostini 10

STARTER WEDGE

Bleu cheese crumbles, cherry tomatoes, bacon, roasted corn, red onion, bleu cheese dressing 6

STARTER CAESAR

Oregon Bay shrimp, garlic croutons, Vella Dry Jack & honey dressing 8

ADD-ONS TO ANY OF OUR SALADS

- Blackened salmon 10
- Grilled prawns 10
- Grilled chicken breast 8

WEEKDAY LUNCH SPECIALS

11AM-3PM MONDAY-FRIDAY (NOT VALID WITH OTHER DISCOUNTS)

SHRIMP BASKET

French fries, house-made coleslaw, chipotle-lemon cocktail sauce 13

CRAB & SHRIMP MELT

Focaccia bread, Spanish onions, artichoke hearts, herb aioli, jack & cheddar cheese, choice of french fries or sweet potato fries 14

BAY SHRIMP CAESAR SALAD & CLAM CHOWDER

Oregon Bay shrimp, Vella Dry Jack & honey dressing, garlic croutons, paired with a cup of our Pacific Northwest clam chowder 13

STARTER WEDGE & CLAM CHOWDER

Bleu cheese crumbles, cherry tomatoes, bacon, roasted corn, red onion, bleu cheese dressing, with a cup of our Pacific Northwest clam chowder 12

FISH OF THE DAY

Northwest fresh, wild rice pilaf, seasonal vegetables 15

SANDWICHES

CRAB & SHRIMP MELT

Focaccia bread, Spanish onions, artichoke hearts, herb aioli, jack & cheddar cheese 16

TUNA MELT

Green apple, celery, toasted pecans, Tillamook cheddar, green olive bread 13

SWEETS

CHOCOLATE ESPRESSO CAKE

Chocolate ganache, chocolate-coffee butter cream

10

LEMON SOUFFLÉ CAKE

Soft cake on top & lemon curd on the bottom. It's magic!

8

STICKY TOFFEE CAKE

Warm house-baked Date cake, toffee sauce, almond-cardamom ice cream, candied almonds

8

THE BOIL

Boils served with corn on the cob, roasted potatoes, andouille sausage, cheddar cheese biscuit & honey-cayenne and clarified butter

LOBSTER BOIL market
DUNGENESS CRAB CLAWS 45
GARLIC BUTTER-TOSSED CRAB BOIL 42
BOIL FOR TWO PACKAGE 98

Add on to any boil:
6 Jumbo Prawns 10
½ pound Manila clams 14
Half a Dungeness crab 20
Maine Lobster market

FISH & SEAFOOD

FISH & CHIPS

Great Lure Kolsch beer batter, fresh coleslaw, house-made tartar sauce
Choice of; French fries, sweet potato fries, house-made ranch potato chips
Pacific Cod 20, Halibut 27

CAPTAIN'S PLATE

Great Lure Kolsch beer batter, pacific cod, breaded clam strips, panko prawns, house-made tartar sauce, chipotle-lemon cocktail sauce, french fries and fresh coleslaw 26

GRILLED KING SALMON

Garlic Yukon mashed, seasonal vegetables, herb butter, micro greens 34

LINGUINE & CLAMS

Manila clams, linguine, fresh herbs, white wine, butter, garlic toast 24

PRAWN & SCALLOP BUCATINI

Gorgonzola-dijon cream sauce, heirloom cherry tomatoes, basil, Parmesan cheese 22

PAN-FRIED OYSTERS

Rosemary-parmesan garlic French fries, house-made coleslaw, tartar sauce 22

CRAB-CRUSTED PACIFIC COD

Jumbo lump crab crust, herb-roasted fingerling potatoes, hollandaise sauce, tomato arugula salad 27

STEELHEAD WELLINGTON

Columbia River Steelhead, creamed spinach, puff pastry, cilantro rice 29

LANDLOCKED

PETITE FILET

7oz center cut, Yukon gold mashed, seasonal vegetables, demi glace 45

SAUTEED TENDERLOIN TIPS

Filet mignon tenderloin tips, cremini mushrooms, Yukon Gold mashed potatoes, seasonal vegetables, crispy onion straws, demi glace 29

LINE & LURE BURGER

All beef, signature grind, Tillamook Cheddar cheese, smoked tomatoes, pickled red onions, house-made milk bun 15

CHICKEN MARSALA

Chicken breast, cremini mushrooms, crushed fingerling potatoes, Marsala wine sauce, seasonal vegetables 21

ADD-ONS TO LANDLOCKED ENTREES

- Maine lobster tail, drawn butter 20
- Grilled prawns, herb garlic butter 10

BAJA STYLE TACOS

BEER BATTERED PACIFIC COD 17

Two flour tortilla tacos, house made coleslaw, pico de gallo, corn elote slaw, queso fresco. Served with cilantro rice & salsa roja

BRONZED SHRIMP 17

Two flour tortilla tacos, house made coleslaw, pico de gallo, corn elote slaw, queso fresco. Served with cilantro rice & salsa roja

WEEKEND BRUNCH

A BRUNCH YOU MUST SEA TO BELIEVE | 11:00AM - 2:00PM |

HAPPY HOUR 3PM-6PM | BAR AREA ONLY (NOT VALID WITH OTHER DISCOUNTS, DRINK PURCHASE REQUIRED PER GUEST)

OYSTER SHOOTER
Fresh oyster shooter, chipotle-lemon
cocktail sauce **2.50**

BAY SHRIMP CAESAR
Romaine, Oregon Bay shrimp, garlic
croutons, Vella Dry Jack dressing **6**

SPINACH ARTICHOKE DIP
House-fried tortilla chips **9**

PNW CLAM CHOWDER
Bacon, celery, Yukon gold potatoes,
brown-buttered oyster crackers **7**

L&L BURGER
1/3 pound all beef burger, lettuce,
tomato, special sauce **8**

FISH TACOS
Crispy fried Cod, four tortillas,
house-made coleslaw, pico de gallo **8**

STARTER WEDGE
Bleu cheese crumbles, red onion,
cherry tomatoes, bacon, roasted corn,
bleu cheese dressing **5**

GARLIC-ROSEMARY FRENCH FRIES
Garlic butter, parmesan, fresh parsley,
chipotle ranch dressing **5**

COCKTAILS

LINE & LURE ORGANIC BLENDED MARGARITAS
Milagro silver tequila, organic agave sour mix. Ask server for daily flavors **8**

PEAR BLOSSOM MARTINI
Wild Roots pear vodka, elderflower liqueur, lemon juice **12**

NECTARINE MARTINI
Wild Roots peach vodka, mango, orange juice, splash of grenadine **12**

BLACK CHERRY MULE
Seagram's vodka, black cherry bitters, lime, fresh mint **11**

LINE & LURE
Malibu & Captain Morgan, pineapple, lime, agave nectar, grenadine, soda **10**

HOOK, LINE & SINKER
El Jimador tequila, elderflower liqueur, agave nectar, grapefruit juice **11**

HAND-CRAFTED MARGARITA
Jose Cuervo tequila, Grand Marnier, agave nectar, fresh citrus **12**

RASPBERRY MOJITO
Bacardi rum, muddled citrus, raspberry, mint, sugar, topped with soda **10**

HOUSEMADE SANGRIA
Your choice of red or white wine with fresh citrus, spices. Pressed to order **12**

CUCUMBER GIN PRESS
Hendrick's gin, bruised cucumber, lime and rinsed with Chartreuse **14**

BLUEBERRY KAMIKAZE
Stoli Blueberry vodka, triple sec, lime, blueberry puree, sweet & sour **12**

FLIGHTS

DRAFT BEER FLIGHT
Choice of any four 5 oz pours from our 16 draft selections
(ask your server for a complete tap list with all of our offerings) **10**

MARYS

HOUSE-MADE BLOODY MARY
Our house-made bloody mary mix with Seagram's vodka, fresh lime, olive,
pepperoncini, & spicy pickled green bean **10**

BACON MARY
Our 'house-made mary' with Heritage Bacon vodka and strips of bacon **12**

HOT MARY
Our 'house-made mary' with Absolut Peppar vodka and extra spicy **12**

BLOODY MARIA
José Cuervo tequila, bloody mary mix, fresh lemon, fresh lime, fresh orange **12**

ADMIRAL MARY
Tito's vodka, house-made Bloody Mary mix, Dungeness crab leg, prawn, bacon,
pepperoncini, olive, spicy pickled bean, fresh lime **14**

SPARKLING COCKTAILS

MIMOSA
Sparkling wine, orange juice **5**

TROPICAL MIMOSA
Sparkling wine, Malibu rum, pineapple juice **6**

FRENCH 75
Sparkling wine, splash gin, sugar cube, lemon twist **6**

LAVENDER MIMOSA
Sparkling wine, house-made lavender simple syrup **6**

TEQUILA SUNRISE MIMOSA
Sparkling wine, splash tequila, orange juice, grenadine **6**

ROYALE
Sparkling wine, Chambord **6**

WINE

SPARKLING

CAVIT, LUNETTA PROSECCO Italy	10/-
STE MICHELLE, BRUT Columbia Valley, WA	-/48
MOET & CHANDON IMPERIAL BRUT France	-/125
DOM PERIGNON, CHAMPAGNE France	-/350

WHITE

VINO, MOSCATO Columbia Valley, WA	8/32
LUJON, REISLING Walla Walla, WA	8/32
13 CELSIUS, SAUVIGNON BLANC Marlborough, NZ	9/36
CLONE 7, PINOT GRIGIO Columbia Valley, WA	8/32
MARYHILL, PINOT GRIS Columbia Valley, WA	9/36
MARYHILL RESERVE, VIOGNER Columbia Valley, WA	10/40
MARYHILL, CHARDONNAY Columbia Valley, WA	10/40
NAPA CELLARS, CHARDONNAY Napa Valley, CA	11/44
CHATEAU STE. MICHELLE INDIAN WELLS, CHARDONNAY WA	12/48
SONOMA CUTRER, CHARDONNAY Sonoma Valley, CA	14/56
WILLIAM HILL, CHARDONNAY Napa Valley, CA	-/95
JORDAN, CHARDONNAY Russian River Estates, CA	-/100
CAKEBREAD, CHARDONNAY Napa Valley, CA	-/135

ROSÉ

BARNARD GRIFFIN, ROSE OF SANGIOVESE Columbia Valley, WA	9/36
TENET, LE FERVENT ROSE OF GRENACHE, Rhone, France	13/52

RED

ILANI BY MARYHILL, RED BLEND Columbia Valley, WA	9/36
EOLA HILLS, PINOT NOIR Willamete Valley, OR	12/48
ERATH, RESPLENDENT PINOT NOIR Dundee, OR	13/49
THREE RIVERS, MERLOT Walla Walla, WA	9/36
NORTHSTAR, MERLOT Columbia Valley, WA	-/80
CHATEAU STE MICHELLE, SYRAH Columbia Valley, WA	10/40
MT. FURY, CABERNET SAUVIGNON Wahluke, WA	11/44
CANOE RIDGE, CABERNET SAUVIGNON Walla Walla, WA	12/48
MARYHILL, ZINFANDEL Columbia Valley, WA	14/56
FRANCIS FORD COPPOLA, CLARET Geyserville, CA	14/56
LEONETTI CELLARS, CABERNET SAUVIGNON Walla Walla, WA	-/350



BOTTLES

BUD LIGHT Lager	6
MILLER LITE Lager	6
MICHELOB ULTRA Low Carb Lager	6
RAINIER Lager	5

CORONA Pale Lager	6
HEINEKEN Lager	6
BUCKLER (Non-Alcoholic)	5

JOIN US FOR LIVE MUSIC
EVERY FRIDAY & SATURDAY NIGHT 6PM-9PM

ASK ABOUT OUR PRIVATE DINING ROOM
FOR YOUR NEXT SPECIAL EVENT

Brunch Menu

ENTREES

LINE & LURE CLASSIC

Two eggs any style, choice of applewood smoked bacon or Zenner's maple sausage links, breakfast potatoes **13**

HOUSE-MADE BREAD PUDDING FRENCH TOAST

Baked bread pudding French Toast, seasonal fruit compote, smoked maple syrup, fresh whipped cream **14**

CHICKEN FRIED STEAK

Two eggs any style, Texas toast, breakfast potatoes, country gravy **15**

CRAB CAKE BENEDICT

Two poached eggs, lump crab cakes, Hollandaise sauce, breakfast potatoes **22**

VEGETABLE FRITATTA

Cremini mushrooms, red bell pepper, asparagus, red onion, fresh basil, breakfast potatoes **13**

BREAKFAST BURRITO

Scrambled eggs, andouille sausage, cheddar & jack cheese, breakfast potatoes, pico de gallo, salsa roja, avocado crema. **13**

SMOKED SALMON HASH

Two eggs any style, fingerling potatoes, red bell pepper, asparagus, red onion, Hollandaise sauce **16**

SEAFOOD OMELET

Jumbo lump crab, Oregon bay shrimp, bay scallops, artichoke, thinly sliced onion, white cheddar cheese, fresh dill, breakfast potatoes **18**

FISH & CHIPS

Local beer-battered fish, coleslaw, choice of french fries, sweet potato fries, or ranch kettle chips, tartar sauce **Pacific Cod- 20 Halibut- 27**

BRUNCH BURGER

All beef chuck patty, bacon, black forest ham, American cheese, fried egg, Hollandaise sauce. Served with french fries or sweet potato fries **16**

SEAFOOD WEDGE

Poached lobster, jumbo lump crab, Oregon bay shrimp, baby iceberg lettuce, grape tomatoes, bacon, queso fresco, avocado vinaigrette **20**

STEELHEAD WELLINGTON

Columbia River Steelhead, creamed spinach, puff pastry, cilantro rice **29**

SEAFOOD & SIDES

DUNGENESS CRAB LEGS

Served steamed or chilled, drawn butter **27 per pound**

PEEL & EAT SHRIMP

Served steamed or chilled, cocktail sauce **Half-pound 13 Full-pound 24**

STEAMED MANILA CLAMS & MUSSELS

White wine butter broth, fresh herbs, garlic toast **16 per pound**

APPLEWOOD SMOKED BACON 4 ZENNER'S MAPLE SAUSAGE 4

HOUSE MADE CHEDDAR BISCUIT & GRAVY 4

Brunch Beverages

COCKTAILS

HOUSE-MADE BLOODY MARY

Our house-made mary with Seagram's vodka, fresh lime, pepperoncini, olive, spicy pickled green bean and salt rim **10**

BACON MARY

Our 'house-made mary' with Heritage Bacon vodka, strips of bacon, and salt rim **12**

HOT MARY

Our 'house-made mary' with Absolut Peppar vodka and prepared extra spicy **12**

ADMIRAL BLOODY MARY

Our 'house-made mary' with Tito's crafted vodka, crab leg, jumbo prawn, bacon, pickled vegetables, fresh lime and prepared extra spicy **14**

MIMOSA

Sparkling wine and orange juice **5**

TROPICAL MIMOSA

Sparkling wine, Malibu rum, pineapple juice **6**

ROYALE

Sparkling wine, Chambord **6**

FRENCH 75

Sparkling wine, New Amsterdam gin, sugar cube, lemon **6**

LINE & LURE ORGANIC BLENDED MARGARITAS

Milagro silver tequila, organic agave sour mix. Ask server for daily flavors **8**

PEAR BLOSSOM MARTINI

Wild Roots pear vodka, elderflower liqueur, lemon juice **12**

NECTARINE MARTINI

Wild Roots peach vodka, mango, orange juice, splash of grenadine **12**

NON-ALCOHOLIC DRINKS

COFFEE AND DECAF **3**

ASSORTED STASH HOT TEAS **3**

ASSORTED SOFT DRINKS **3**

ORANGE JUICE **4.50**

CRANBERRY JUICE **4.50**

APPLE JUICE **4.50**

PINEAPPLE JUICE **4.50**

TOMATO JUICE **4.50**

SAN PELEGRINO SPARKING WATER **6**

ACQUA PANNA STILL WATER **6**